

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	WINDJAMMER - POTWASH	26	3	Yes
ONE PREVIOUSLY CLEANED STRAINER PAN WAS SOILED WITH FOOD DEBRIS. <a href="#">Corrected and continuously monitored.</a>				
2	WINDJAMMER - BEVERAGE STATION	26	3	Yes
SEVERAL PREVIOUSLY CLEANED PLASTIC BEVERAGE GLASSES WERE FOUND SOILED. <a href="#">Corrected and continuously monitored.</a>				
3	WINDJAMMER GALLEY	26	3	Yes
ONE PREVIOUSLY CLEANED MUSTARD DISPENSER WAS FOUND SOILED WITH DRIED MUSTARD AND STORED AS CLEAN. <a href="#">Corrected and continuously monitored.</a>				
4	WINDJAMMER GALLEY	21	1	No
THE REAR ACCES PANEL ON THE RATIONAL COMBI OVEN WAS NOT SECURELY FASTENED POTENTIALLY ALLOWING DIRT AND DEBRIS TO ACCUMULATE IN THE SPACE. <a href="#">Corrected.</a>				
6	WINDJAMMER GALLEY (STBD)	33	1	No
THE STBD DOOR TO THE GALLEY WAS CORRODED AT THE BOTTOM. THE BOTTOM PLATE WAS ALSO SEPARATING FROM THE DOOR. <a href="#">Corrected.</a>				
7	WINDJAMMER GALLEY	33	1	No
LOOSE SOFT SEALANT NOTED THROUGHOUT THE GALLEY BULKHEADS AND DECKHEADS. <a href="#">Corrected and we continuously change sealants.</a>				
8	WINDJAMMER POOL BAR	30	0	No
THE REQUIRED "WASH HANDS OFTEN" SIGN WAS MISSING FROM THE HANDWASH STATION. <a href="#">Corrected.</a>				
9	WINDJAMMER POOL BAR	26	3	Yes
A FOOD CONTACT SURFACE (COLLAR) OF THE PREVIOUSLY CLEANED ISLAND BLENDER WAS FOUND SOILED WITH DRINK RESIDUE. <a href="#">Corrected and continuously monitored.</a>				
10	VIKING CROWN BAR	30	0	No
THE REQUIRED "WASH HANDS OFTEN" SIGN WAS NOT POSTED AT THE HANDWASH SINK. <a href="#">Corrected.</a>				
11	CAROUSEL BAR	34	0	No
POTABLE WATER WAS NOT AVAILABLE FOR HANDWASHING AT THE HANDWASH STATION. THIS MAY HAVE RESULTED FROM WORK BEING CONDUCTED ON BOARD THE VESSEL. THE WATER PRESSURE WAS ALSO NOTED TO BE LOW AT OTHER SINKS IN THE SAME AREA. THERE WAS ANOTHER HANDWASH SINK AVAILABLE WITHIN THE REQUIRED 25 FEET. <a href="#">Corrected, work was being conducted that day, water pressure is back to normal.</a>				
12	DECK 4&5 DINING ROOMS	21	1	No
THE FORMICA ON THE WAIT STATIONS WAS DAMAGED. <a href="#">The material on the waiter stations is to be changed in dry dock.</a>				
13	DECK 4&5 DINING ROOMS	36	0	No
INADEQUATE LIGHTING WAS NOTED ON THE WORKING AREAS OF THE WAIT STATIONS. <a href="#">New lights are to be installed during dry dock.</a>				
14	DECK 4 SOUP PANTRY	33	1	No
THE DECK TILES WERE DAMAGED AND RECESSED GROUT WAS NOTED UNDER THE HOT STATION. <a href="#">Corrected and we continue replacing deck tiles. Most large areas will be done in dry dock.</a>				

15	DECK 4 COLD PANTRY	32	0	No
A BUTTER PACKET PAPER AND USED JELLY PACKETS WERE NOTED IN THE HANDWASH SINK WASTE BIN. RESIDUAL FOOD WAS NOTED ON THE PACKETS. THE WASTE BIN WAS NOT COVERED.				
<a href="#">Corrected and training is ongoing.</a>				
16	DECK 4 COLD PANTRY	33	1	No
A DRAIN LINE FOR THE REFRIGERATION UNIT WAS NOTED ON THE DECK. THE DRAIN LINE WAS NOT CONNECTED.				
<a href="#">Corrected.</a>				
17	DECK 4 COLD PANTRY	20	0	No
THE GLASS WAS CRACKED ON THE RIGHT DOOR OF THE REFRIGERATION UNIT.				
<a href="#">New glass is on order.</a>				
18	DECK 4 WINE CELLAR	33	1	No
GROUT WAS NOT USED BETWEEN THE BULKHEAD TILES BEHIND THE ICE MACHINE. OPEN SEAMS WERE NOTED BETWEEN THESE TILES.				
<a href="#">Corrected.</a>				
19	DECK 4 POTWASH	24	3	Yes
THE FINAL RINSE WATER TEMPERATURE AT THE 3-COMPARTMENT SINK WAS TESTED AT 150°F. FOOD PANS WERE NOTED IN THE FINAL RINSE COMPARTMENT OF THE SINK.				
<a href="#">Corrected and training is ongoing.</a>				
20	DECK 4 HOT GALLEY	33	1	No
THE SEALANT WAS LOOSE AT THE TOP OF THE COVE TILE UNDER THE COUNTER TO THE LEFT OF THE RIGHT SALAMANDER UNIT.				
<a href="#">Corrected.</a>				
21	FOOD SERVICE GENERAL	08	0	No
THE HOLES FOR THE EYE WASH WATER STREAM WERE BELOW THE SPILL RIM OF THE EYE CUPS. THE POTABLE WATER LINES WERE NOT FITTED WITH BACKFLOW PREVENTION DEVICES.				
<a href="#">To be checked by USPH. It is no problem to install backflow preventers, we are awaiting more information on the necessity of doing so, if so we will install completely new eye wash stations.</a>				
22	DECK 4 DISHWASH STORAGE	20	0	No
A FEW TEA POTS WERE CHIPPED ALONG THE INSIDE EDGE.				
<a href="#">Corrected.</a>				
23	DECK 4 POTWASH	33	1	No
CRACKED AND CHIPPED DECK TILES WERE NOTED IN THIS AREA.				
<a href="#">Ongoing repairs.</a>				
24	DECK 4 DISHWASH/GLASSWASH	26	3	Yes
A FEW BOWLS AND GLASSES WERE SOILED AND STORED AS CLEAN.				
<a href="#">Corrected and training is ongoing.</a>				
25	DECK 4 DISHWASH/GLASSWASH	27	0	No
THE PIPE UNDER THE WASH COMPARTMENT OF THE DISHWASH UNIT WAS SOILED.				
<a href="#">Corrected.</a>				
26	DECK 4 DISHWASH/GLASSWASH	22	0	No
THE RIGHT FINAL RINSE ACTIVATION ARM WAS STUCK IN THE OPEN POSITION IN THE DISHWASH UNIT.				
<a href="#">Corrected.</a>				
27	DECK 4 DISHWASH/GLASSWASH	22	0	No
A CURTAIN WAS MISSING BETWEEN THE PRE-WASH AND WASH COMPARTMENTS IN THE GLASSWASH UNIT.				
<a href="#">Corrected.</a>				

28	DECK 5 MAIN GALLEY CLEANING LOCKER	33	1	No
THE DECK WAS SOILED IN THE CLEANING LOCKER. ITEMS WERE STORED ON DISHRACKS ON THE DECK MAKING IT DIFFICULT TO CLEAN THE DECK IN THIS ROOM.				
Corrected, locker has been cleaned.				
29	DECK 5 POTWASH STORAGE	21	1	No
A WHISK HANDLE WAS OF OPEN AND HOLLOW CONSTRUCTION.				
Corrected.				
30	FOOD SERVICE GENERAL	21	1	No
THE SEALANT ON THE BOTTOM OF THE TILT PANS WAS EXCESSIVE AND LOOSE IN SEVERAL LOCATIONS.				
Corrected.				
31	DECK 5 HOT GALLEY	27	0	No
THE SIDES OF THE TILT PANS WERE SOILED.				
Corrected.				
32	BAKERY/PASTRY	34	0	No
COLD WATER WAS NOT PROVIDED AT THE PREPARATION SINK.				
Corrected, the pipes were being worked on during the inspection and the water temperature is back to normal.				
33	DECK 3 GALLEY	19	0	No
TWO BOTTLES OF SALAD OIL WERE STORED ON THE DECK BEHIND THE COMBITHERM OVEN.				
Corrected.				
34	DECK 3 POTWASH STORAGE	20	0	No
OPEN SEAMS WERE NOTED ON THE TERRINE PANS.				
New pans are on order.				
35	DECK 3 GALLEY	33	1	No
LOOSE PROFILE STRIPS WERE NOTED ON THE BULKHEAD IN THE GALLEY THAT RUNS FROM THE POTWASH AREA TO THE CREW MESS ENTRANCE.				
This will be corrected during drydock.				
36	DECK 2 BUFFET STATION	21	1	No
ROUGH SURFACES WERE NOTED ON THE SMALL HATCH OF THE POTATO PEELER.				
Repair is ongoing, and a new potato peeler will be ordered.				
37	CHEESE WALK-IN REFRIGERATOR	18	0	Yes
TRAYS OF SHELL EGGS WERE STORED ON BOXES OF PASTEURIZED EGG PRODUCTS.				
Corrected.				
38	BEEF WALK-IN REFRIGERATOR	15	0	Yes
A FEW BOXES OF BEEF BONELESS STRIP LOIN WERE NOTED TO BE BLOOD SOAKED. THE INDIVIDUAL LOINS WERE PACKAGED IN PLASTIC INSIDE THE BOXES.				
Corrected.				
39	CREW MESS	33	1	No
SOFT SEALANT WAS NOTED AT THE BUFFET-DECK JUNCTURE.				
Corrected.				
40	STAFF/OFFICER'S MESS	33	1	No
THE DECK WAS SOILED UNDER THE BUFFET IN THE CORNERS AND BEHIND THE DECK SINKS.				
Corrected.				
41	STAFF/OFFICER'S MESS	20	0	No
A DOMESTIC REFRIGERATOR/FREEZER UNIT WAS NOTED IN THE MESS ROOM.				
Fridge will be removed and landed.				

42	STAFF/OFFICER'S MESS	36	0	No
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THE LIGHT BULBS WERE NOT SHIELDED OR SHATTER-RESISTANT IN THE DOMESTIC REFRIGERATOR/FREEZER UNIT.

[Fridge will be removed and landed.](#)

43	OFFICER'S DINING ROOM	28	0	No
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THE FORKES WERE NOT STORED INVERTED OR COVERED IN THE SILVERWARE RACK.

[Corrected.](#)

44	FOOD SERVICE GENERAL	33	1	No
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CRACKED AND CHIPPED DECK TILES WERE NOTED IN A NUMBER OF THE FOOD SERVICE AND WAREWASH AREAS. LOOSE PROFILE STRIPS AND LOOSE/PEELING SOFT SEALANT WERE NOTED ON THE DECKHEAD AND BULKHEADS.

[Ongoing repairs, most large areas are to be done in dry dock.](#)

45	WHIRLPOOL SPA	10	0	No
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AN ANTI-VORTEX DRAIN COVER WAS MISSING FROM ONE OF THE WHIRLPOOL SPAS. EACH SPA HAD THREE DRAIN COVERS.

[Anti-vortex drain is on order.](#)

45	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS)), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN

EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: [VSP@CDC.GOV](mailto:VSP@CDC.GOV)

USE EMAIL MESSAGE SUBJECT LINE: NORDIC EMPRESS - CAS - [10/05/2003].